UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

Housekeepers' Chat Wednesday, January 9,1929.

(NOT FOR PUBLICATION)

SUBJECT: "Hints for the Home Dressmaker." Menu and new recipe from Bureau of Home Economics, United States Department of Agriculture.

Bulletins available: "Fitting Dresses and Blouses," "Dresses for Little Girls," "Rompers for Children."

---ooOoo---

One of the smartest fabrics for women's wear this winter is velvet. Although we used to consider velvet suitable only for formal occasions, this year it is being worn at all sorts of informal affairs. I have seen some lovely printed velvets -- in dots, plaids, checks, and small flower designs.

If you have ever made a velvet dress, you know that this fabric needs more delicate care than that given to more durable dress materials.

When buying velvet, choose a piece that looks well on the wrong side. Allow plenty of yardage, since pile fabrics are likely to require more than other materials. Velvet cut against the pile is of a deeper and richer color, but velvet cut with the pile will not mar as easily.

When making a velvet dress, use sharp pins, and remove them immediately, to prevent marring the fabric. For basting, use silk thread. Use picot edges for drapes, cascades, and the bottom of skirts. Or, if picoting is not in keeping with the style of the dress, you might face the lower edge of the skirt with crepe or georgette. In case a facing is put on, all the stitching should be done by hand.

Do not fit velvet too closely to the figure, since velvet will not stretch, like other fabrics. Be sure that the seams are right, before stitching them, as it is difficult to remove the mark on the material made by machine stitching. To press the seams, stand the iron on end, cover it with a damp cloth, and draw the seam across the edge of the iron.

To remove creases or marks which appear in a velvet dress, after it has been worn, steam it, as I suggested the other day.

There are a number of questions to answer today, and then I'll give you a dinner suggestion, and a new recipe, for a good-tasting, easy-to-prepare dish -- Sausage, Cabbage, and Apples, en Casserole.

The first question is from a college girl who wants suggestions about appropriate party dresses.

Girls' clothes should be dainty and youthful. Chiffon, taffeta, satin, and tulle are appropriate. The stores are showing some delightful frocks made with tight-fitting satin bodices, with billowing flounces of tulle. Then there are all-chiffon frocks, all-satin frocks, and youthful models of taffeta.

Popular colors are white, a delicate shade of pink which is hardly deeper than flesh, a lovely pale blue, yellowish green, and a pale yellow. I have seen some young girls' dresses in black this winter. Then there are charming chiffons and tulles in golden browns, sometimes several shades in the same dress. I notice that many of the debutantes are wearing such high colors as King's blue, and lacquer red.

The next question is from a mother who asks about winter dresses for little girls. Challis, jersey, and wool crepe are appropriate for children's winter clothes. When you and I were young, our mothers dressed us in rather thin outer-garments, which we wore over thick, heavy underwear. Nowadays, children wear dresses and suits of warm materials, over lighter underwear.

By the way -- this isn't talking about children's clothes -- but have you heard that winter coats and dresses, in 1932, may be made of artificial wool? Recent reports from Paris tell of a new artificial wool process that has been patented in France. The new process aims to produce fabrics simulating cheviots, worsteds, and other woolen cloths.

Another question: "Please tell me, Aunt Sammy, how to sew in sleeves, so the right sleeve will be in the right armhole, and the left sleeve in the left armhole."

I could answer this question, right here and now. I could go on, and tell you what to do for sleeves that are too large at the armscyé, too large at the bottom, for sleeves that twist, or wrinkle, or draw, or bind; for sleeves that are too tight around the upper arm -- in short, I could give you a remedy for all the defects that sleeves are heir to. But why should I? A friend of mine, who is an authority on fitting garments, has written a bulletin called "Fitting Dresses and Blouses," which contains 30 pages of practical, usable information for the home dressmaker. This bulletin is free. Shall I send it to you?

If there are children in your family, and you want to make them some comfortable, pretty clothes, I suggest that you also send for "Dresses for Little Girls," and "Rompers for Children." These two leaflets, illustrated, were written to help busy mothers who want their children to be hygienically dressed, as well as attractively dressed.

Take your pencils please, and let's write the menu: Sausage, Cabbage, and Apples, en Casserole; Baked Sweet Potatoes; Lettuce Salad, with a Tart Dressing; and Rice Bavarian Cream. A good meal for a busy sewing day, isn't it?

Five ingredients, for Sausage, Cabbage, and Apples, en Casserole:

1 pound sausage meat
1 quart shredded cabbage
4 tart apples, sliced
1 tablespoon taragon vinegar, and
1/2 teaspoon salt

Five ingredients: (Repeat)

Make the sausage into flat cakes, and dry until crisp on both sides. Put a layer of the shredded raw cabbage into a lightly greased baking dish, and add a layer of sliced apples, another of cabbage, and so on. Continue until all the

cabbage and apples are used. Salt each layer as it is put in, and have apples as the top layer. Lay the cakes of fried sausage over the top. Wash out the sausage pan with the vinegar and pour over the contents of the baking dish. Cover and cook until the cabbage and apples are tender. Serve from the dish in which cooked.

Want to write one more recipe? The Rice Bavarian Cream is a good dessert to add to your list. Eight ingredients, for Rice Bavarian Cream:

1/2 cup uncooked rice
1/2 cup sugar
4 cups milk
1 tablespoon granulated gelatin dissolved in 4 tablespoons cold water
Nutmeg or cinnamon
Whites of 2 eggs
1 teaspoon salt, and
1/2 teaspoon vanilla

Eight ingredients: (Repeat)

Wash the rice. Cook it with the sugar, the salt, and the milk until soft and thick, stirring it frequently. Soak the gelatin in the cold water. Stir it into the hot rice mixture. Add the spice, and let the mixture cool. When nearly set, fold in the whites of eggs, beaten stiff, stir in the vanilla, and turn the mixture into molds. Serve with whipped cream or with a custard sauce, using the yolks of the eggs. Dot with tart, bright jelly. This will make 8 or 10 servings.

To repeat the menu: Sausage, Cabbage, and Apples, en Casserole; Baked Sweet Potatoes; Lettuce Salad, with a Tart Dressing, and Rice Bavarian Cream.

Tomorrow: "Questions and Answers."

# # #